

## BISCUITS, BUNS AND RUSKS

**Tea Biscuits**—1 pint flour, 2 level tablespoons butter, 4 level teaspoons Blue Ribbon baking powder,  $\frac{1}{2}$  teaspoon salt, 2 level tablespoons lard. Milk to make soft dough, from  $\frac{3}{4}$  to 1 cup, according to the flour used.

Sift flour, Blue Ribbon baking powder and salt in a mixing bowl. Add butter and lard, and cut it into flour with two knives. Add milk by degrees. Turn out on lightly-floured board; roll quickly in the flour. Flour your rolling pin and roll out dough about an inch thick and cut with a floured cutter. Bake in a hot oven 15 or 20 minutes.

**Cream Biscuit**—To 1 quart of sifted flour use 8 level teaspoons Blue Ribbon baking powder, 1 teaspoon salt, and rich sweet cream to make a soft dough. Bake in a quick oven.

**Graham Biscuit**—Use 2 cups graham flour, 2 cups wheat flour, 4 tablespoons butter, 2 tablespoons molasses, 8 level teaspoons Blue Ribbon baking powder, a little salt.

Sift the last 3 ingredients into the wheat flour, add the graham flour, cut in the butter thoroughly, moisten with milk or water to make a dough just stiff enough to roll out; roll thin, cut in small cakes, and bake in a quick oven.

**Tutti Frutti Biscuit**—Mix bits of fruit liberally into the dough of tea biscuits before baking it, as fruit is put into cake. Tea rolls are nice with fruit put in in the same way.

**Cinnamon Buns**—Cut  $\frac{1}{2}$  cup butter into 1 pint of flour, add  $\frac{1}{2}$  teaspoon salt and 4 level teaspoons Blue Ribbon baking powder; then add 1 cup sweet milk, and roll out into a large thin sheet.

Spread with soft butter, sprinkle with sugar and Blue Ribbon ground cinnamon, roll up and cut into buns. Bake about 20 minutes.

**Baking Powder Rusks**—Sift 2 tablespoons sugar,  $\frac{1}{2}$  teaspoon salt and 5 level teaspoons Blue Ribbon baking powder into 3 cups flour, then rub in 2 tablespoons cold lard; add 2 well-beaten eggs, 2 cups sweet milk, 1 teaspoon each Blue Ribbon Cinnamon and Nutmeg Extract.

Mix into a dough soft enough to handle, and turn out on the moulding-board; turn quickly once or twice to smooth it, break off pieces about the size of an egg, roll into small balls with the hand and lay close together in a well-greased baking tin. Wash over the top, to glaze it, with a little milk and melted butter mixed. Bake  $\frac{1}{2}$  hour in moderate oven. Sift fine white sugar on top when cold.

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*Many other recipes for Bread, Buns, Rolls, etc., will be found in the Blue Ribbon Cook Book, pages 48 to 55.*